



## **BULLETIN:**

### **Child and Adult Care Food Program**

**Child & Adult Care Centers,  
Emergency Shelters, OSHC, &  
Sponsors of Family Day Care Homes**  
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**To:** CACFP Agencies  
CACFP Program Reviewers

**Date:** August 26, 2015

**Bulletin:** 2015-09

**From:** Ann-Marie Martin  
CACFP Coordinator

Program changes as a result of USDA Policy Memos and Technical Assistance Memos are to be implemented immediately. Please file this bulletin for reference, guidance and compliance with the Child and Adult Care Food Program. Feel free to call the Child Nutrition Programs office if you need further clarification.

#### **USDA Policy Memos**

1. CACFP 18-2015 2016 Edition of Eligibility Manual for School Meals
2. CACFP 19-2015 Service of Traditional Foods in Public Facilities
3. CACFP 05-2015 Smoothies Offered in Child Nutrition Programs (v3)
4. TA -01-2015 Child Nutrition Programs and Traditional Foods

#### **Bulletin Topics**

5. Call for CACFP Cultural Recipe Testers
6. CNP Database is open for FY2016
7. New required information on FY2016 CNP Database
8. FRAC Food Insecurity & Hunger in the U.S: New Research periodical – In This Issue: The Importance of Early Childhood Nutrition, WIC, and CACFP
9. Local Lunch Day – October 24th
10. IRIS Vendor Self-Service Portal
11. ChooseMyPlate – translated into 18 additional languages
12. ChopChop Magazine – Cooking Club is now open!

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#### **1. CACFP 18-2015 2015 Edition of Eligibility manual for School Meals**

This manual replaces the Eligibility Guidance for School Meals Manual issued in August 2014. This updated version reflects changes made since that time, specifically:

- Pertinent policy memoranda issued since August 2014,
- Information on the new prototype application,
- Elimination of duplicative information, and
- Incorporation of the questions and answers into the appropriate sections.

You can find this manual on the USDA website: <http://www.fns.usda.gov/2015-edition-eligibility-manual-school-meals>

## **2. CACFP 19-2015 Service of Traditional Foods in Public Facilities**

This policy memo focuses on the Farm Bill that directs USDA and the Food and Drug Administration to allow the donation to and serving of traditional food through food service programs at public facilities and nonprofit facilities. More information will be coming to clarify the Alaska Department of Conservation and Alaska Department of Fish and Game requirements. Please find this policy memo at:

<http://www.fns.usda.gov/cacfp/policy>.

## **3. CACFP 05-2015 Smoothies Offered in Child Nutrition Programs (v3)**

Version 3 of this memorandum, attached, clarifies that vegetables and yogurt used in smoothies may credit towards meeting the snack meal pattern requirements. As fruit, vegetable, milk, and yogurt smoothies are an increasingly common food item in the Child Nutrition Programs (CNP), the Food and Nutrition Service (FNS) has modified the guidance on smoothies to allow for the crediting of vegetables and yogurt in smoothies at any meal or snack offered through the CNPs, including supper for the Child and Adult Care Food Program (CACFP) and Summer Food Service Program (SFSP). These additional ingredients provide variety to program operators seeking to include appealing and nutritious smoothies on their menus. Please find this policy memo at:

<http://www.fns.usda.gov/cacfp/policy>.

## **4. TA -01-2015 Child Nutrition Programs and Traditional Foods**

The purpose of this memorandum is to clarify that traditional foods may be served in CNPs and to provide examples of how several traditional foods may contribute towards a reimbursable meal. The United States Department of Agriculture (USDA) understands the importance of serving traditional foods and encourages Indian Tribal Organizations, along with all operators of CNPs, to source locally grown and raised foods. Please find this policy memo at: <http://www.fns.usda.gov/cacfp/policy>.

## **5. Call for CACFP Cultural Recipe Testers**

USDA is seeking volunteers to test recipes in child care settings (child care centers and day care homes) for a multi-cultural recipe project. Participants will be asked to prepare one or two recipes as part of a reimbursable meal and provide feedback on how the children liked the recipe and how easy it was to prepare.

Please contact Ann-Marie Martin ([Annmarie.martin@alaska.gov](mailto:Annmarie.martin@alaska.gov)) if interested. Please send names and contact information of volunteers by **COB Friday, September 4<sup>th</sup>**

## **6. CNP Database is Open for FY2016**

If you have changes within FY2015 please make these before starting FY2016 as current information flows forward into the new program year. You must have the CNP database completed by October 1, 2015. The agencies that will not be able to finish completely by October 1<sup>st</sup> are those that must complete the One Month Enrollment Report as that data will not be final until the last day of October. These agencies must have the CNP database complete by November 10, 2015. Please find the CNP Web Tutorial with this bulletin at <https://education.alaska.gov/tls/cnp/CACFP4.html>.

## **7. New required information on FY2016 CNP Database**

There will be a few changes that will take place when the CNP database is opened for FY2016 which is being discussed at each training. You will include your training plan in the CNP database, and there is a new box to explain any alternate meal day/times that is difficult to explain in the normal check boxes for

days of meal service and meal times. There is also a new section for board member information. Please find with this bulletin a new form called *Certification of Principals*. This form should be completed by all of your agency principals. The USDA definition from 7 CFR 226.2: *Principal means any individual who holds a management position within, or is an officer of, an institution or a sponsored center, including all members of the institution's board of directors or the sponsored center's board of directors.*

The attached Certification of Principals form will be completed by each responsible principal and stored at your agency. State reviewers will verify this at time of the administrative CACFP review (which normally takes place every three years. The person who completes the CNP database must certify a number of things for USDA and this new form will ensure this is done accurately.

## **8. FRAC Food Insecurity & Hunger in the U.S: New Research periodical – In This Issue: The Importance of Early Childhood Nutrition, WIC, and CACFP**

IN FOCUS for this issue is “Early Childhood Nutrition Sets the Trajectory for Lifelong Health and Well-Being: WIC and the Child and Adult Care Food Program (CACFP) are Key Sources of Quality Early Nutrition.” This article focuses on the critical importance of early child nutrition and the important role of both WIC and CACFP in improving early child nutrition and health. The second section of the issue – on NEW RESEARCH – highlights ten recent studies related to food insecurity, including new research addressing veterans, seniors, adults who are unemployed, pregnant and postpartum women, migrant and seasonal farmworkers, and SNAP participants. Please find the full periodical with this bulletin at: <https://education.alaska.gov/tls/cnp/CACFP4.html>.

## **9. Local Lunch Day – October 23<sup>rd</sup> and National Food Day is October 24<sup>th</sup>**

- Celebrate Local Lunch Day on Friday, October 23<sup>rd</sup> (National Food Day is on Saturday, October 24<sup>th</sup>)
- Schools, RCCI, and child care sponsors can participate in the Local Lunch Day by offering an Alaskan grown, harvesting or produced food in their lunch on October 23<sup>rd</sup>.
- The first 40 sponsors to submit their Local Lunch Day lunch menu and activity, through a Survey Monkey will automatically receive a digital thermometer or an Alaska Grown apron. All sponsors who complete the Survey Monkey will be entered for a chance to win the grand prize.
- The Local Lunch Day is a way for all child nutrition programs to join the nationwide celebration toward more healthy, affordable, and sustainable food.
- If you would like information on the national Food Day event please go to the website: [www.foodday.org](http://www.foodday.org)

If you have any questions regarding Local Lunch Day or National Food Day, please contact Sue Lampert at 907-465-8710 or [susan.lampert@alaska.gov](mailto:susan.lampert@alaska.gov).

## **10. IRIS Vendor Self-Service Portal**

The State of Alaska has a new accounting, financial, procurement, payroll and human resource management software called IRIS. IRIS stands for Integrated Resource Information System. All vendors (anyone receiving money from the state of Alaska) should register on the Self-Service Portal.

Here is the link to the state of Alaska Division of Finance IRIS Portal for Vendors:

<http://doa.alaska.gov/dof/iris/vendor.html>

If you did not receive an e-mail from the IRIS team prior to IRIS starting July 1, 2015 then you can find all the e-mails at the above web link. There is a frequently asked questions section and a Vendor Self-Service (VSS) Sign-in. It is highly encouraged that you go to this website to ensure the information the state has for your agency is accurate. This is also where you can check on payments. Please find the VSS brochure with this bulletin at: <https://education.alaska.gov/tls/cnp/CACFP4.html>.

The CNP Database is not linked to IRIS. We process payments in our CNP database and then they are sent to finance who processes them in IRIS. Once they are processed in IRIS and payment has been made you should be able to see the payment through the VSS. Child Nutrition Programs staff are not part of that payment system.

#### 11. **ChooseMyPlate – translated into 18 additional languages**

The Center for Nutrition Policy and Promotion (CNPP) is pleased to announce the translation of the ChooseMyPlate 10 Tips resource and MyPlate icon from English in to 18 additional languages. The Office of Minority Health, of the Department of Health and Human Services (OMH/HHS), and CNPP co-branded the translated tip sheet and are working together to promote these newly translated documents to ensure that individuals, nutrition and health professionals, and other community leaders have access to these helpful resources.

Languages included: Arabic, Chinese-simplified and traditional, Filipino-Tagalog, French, German, Hindi, Indonesian, Italian, Japanese, Korean, Malay, Pashto, Portuguese, Russian, Spanish, Thai, Urdu, and Vietnamese).

Find MyPlate in Multiple Languages at: <http://www.choosemyplate.gov/print-materials-ordering/MultipleLanguages.html>

#### 12. **ChopChop Magazine – Cooking Club**

ChopChop has a free cooking club that you can inform your families about – Joining is free and families pledge to cook dinner together once a month. Each month they get a delicious new recipe in their inbox. Everyone will be making the same recipe that month, learning different essential cooking skills along the way. Each challenge will also come with how-tos, shopping and storage tips, fun activities, and conversation starters.

Go to: <http://chopchopcookingclub.org/user/register> to sign up for the *ChopChop* Cooking Club for free!

### **Baba Ghanoush**

Pronounced bah-bah gah-NOOSH, this recipe is as fun to make as it is to say. Plus, it's a great recipe for people who aren't so sure about eggplant. Make it once and we know you'll find a million ways to use it. We'll start you with three: a vegetable dip, a sandwich spread, and cracker topping





Spread this herby, lemony dip on a sandwich, dollop it onto a salad, or scoop it up with raw vegetables or whole-grain crackers or pita. And just so you know? It's pronounced bah-bah gah-NOOSH.

**HANDS-ON TIME:** 15 MINUTES **TOTAL TIME:** 1 HOUR, 15 MINUTES **MAKES:** 6 SERVINGS

#### KITCHEN GEAR:

Rimmed baking sheet  
Aluminium foil  
Pot holder  
2 forks  
Colander  
Measuring spoons  
Food processor (adult needed)  
Serving bowl



#### INGREDIENTS

2 (1-pound) eggplants  
2 tablespoons olive oil  
3 tablespoons fresh lemon juice  
2 tablespoons garlic cloves, minced or put through a garlic press  
2 tablespoons chopped fresh mint leaves or 1 teaspoon dried  
1/2 teaspoon salt

#### INSTRUCTIONS

1. Put the top rack about 10 inches from the heating element and set the oven to "broil". Cover the baking sheet with aluminium foil.
2. Use a fork to prick each eggplant all over. Put them on the baking sheet and put the sheet in the oven. After 20 minutes, carefully take the baking sheet out of the oven and use 2 forks to turn each eggplant over. Put the baking sheet back in the oven, and broil the eggplants until they are completely collapsed and browned, about 45 minutes total.
3. Put the eggplants in the colander and set aside to cool for 10 minutes. Use the 2 forks to turn each eggplant over. Allow them to drain, open side down, until they're cool enough to touch, about 15 minutes.
4. Pull the flesh from the skin: this is most easily accomplished with a fork and clean fingers, and will involve some combination of peeling the skin and scraping the flesh; be sure to get at all the nice browned stuff right by the skin. Throw away the skin.
5. Put the eggplant flesh in the food processor fitted with the steel blade. Add the remaining ingredients and process until smooth, about 1 minute.
6. Scrape the dip into the bowl and taste it. Does it need more lemon juice? A pinch of salt? If so, add it then taste again. Serve right away or cover and refrigerate up to 2 days.

#### Contact Information

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#### Commonly Used Acronyms

CACFP – Child and Adult Care Food Program  
CNP – Child Nutrition Programs  
FNS – Food & Nutrition Services

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FNSRO-Food & Nut Services Reg. Office  
USDA – U.S. Department of Agriculture  
LEA – Local Education Authority  
DEC – Department of Conservation

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All attachments for this bulletin can be found on the State of Alaska Child Nutrition Programs, CACFP Bulletins page: <http://education.alaska.gov/tls/cnp/CACFP4.html>.

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Individuals who are deaf, hard of hearing, or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800)845-6136 (Spanish).

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